



DEPARTMENT OF
INDUSTRIAL
DESIGN

EUT 220E Industrial Design Studio I
Section I

2019/2020 Spring Semester

KITCHEN TOOL

design for empathy



EUT 220E Industrial Design Studio I Section I 2019/2020 Spring Semester

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KITCHEN TOOL

In this project students designed a **Kitchen Tool** with the scope of **5th Istanbul Design Biennial***.

According to the brief, the project should address one or more of the following themes:

- **Alternative systems:** scarcity, ecological crisis, waste systems, new materialities, unexpected ingredients, circular economy.
- **Geopolitical narratives:** global culinary stories, agricultural industry vs local ecologies, forgotten recipes, cities vs rural hinterland, hidden kitchens.
- **Love and labour:** domestic labour, economics of love, hospitality vs hostility, ownership and sharing models.
- **Posthuman encounters:** interspecies relations, postcolonialism, posthuman narratives and inclusivity.
- **Ceremony and ritual:** table manners, dining rituals, etiquette, spiritual connections with food, intimacy, myth.
- **Expanded perception:** multisensory design, gustatory diversity, flavour and experience, palate and diet, health, accessibility.

Expected outcomes of the course are:

- Interpreting design problems
- Applying the principles of human-product interface and human factors
- Applying concepts of product semantics and product language
- Undertaking research to inform the design process and applying research to your product
- Making two and three dimensional presentations of required quality and style.

*<https://tasarimbienali.iksv.org/en/5th-istanbul-design-biennial/>



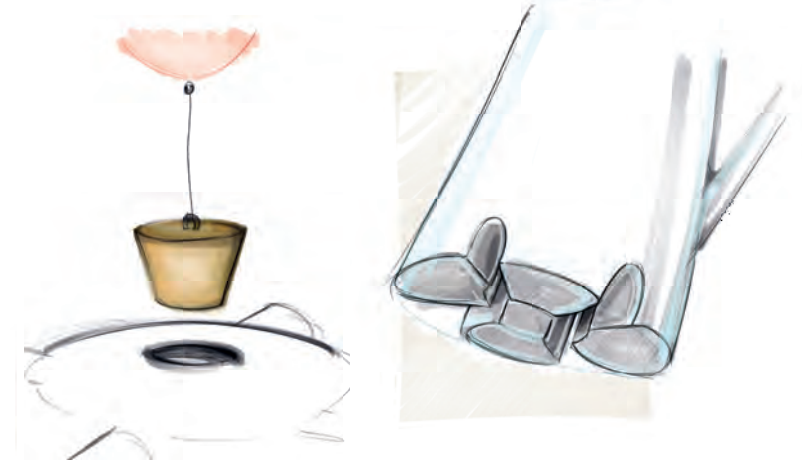
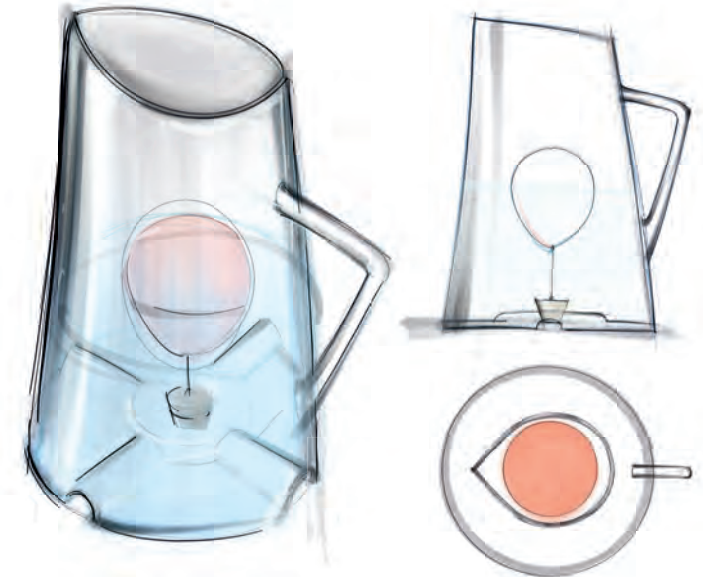
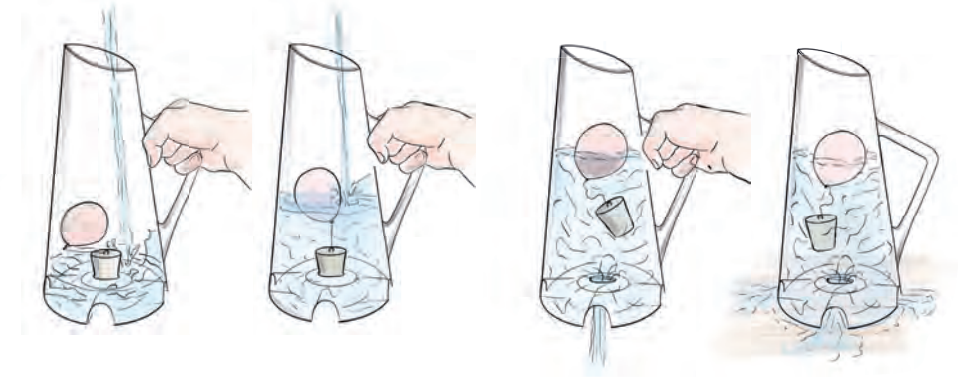
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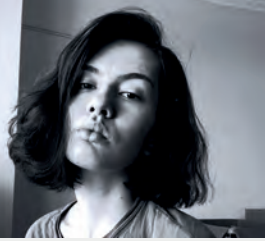
LIMITED JUG

We must remember how important water and water savings are in this world, where water scarcity is still a major problem. There are many countries in the world facing water scarcity and this water problem is increasing day by day. Turkey is among the countries suffering from a high degree of water scarcity has taken 32 place in the order. Water management gains importance in densely populated areas, so in Istanbul, water has always been a problem since the Ottoman Empire. Although these problems brought along solutions in every period, the water issue in Istanbul is still a matter of debate today. In this context, paying attention to the amount of water we spend and will spend is the action of the most important empathy with the people of countries with water scarcity. It is not wise to waste water at this point. Sufficient use of water should be our main approach.

In this project, the filling and pouring action of the jug that we used in kitchen was emphasized. Forcing the limits of the filling action and expressing a level of the limit is the main features of the product. In this product, it is essential to prevent the water from exceeding a certain level, and it is intended to create a reminder to users what to expect in the future. Due to the buoyancy filling the jug with too much water leads to removal of the cork stopper that is attached to the floating ball. The product will only make sense as a jug when water is filled to a certain level. Users of the product will remember that when they experience this spill or realize that they may experience it, there will be no water left for them to use. This will encourage less use of water with users. This will encourage users to use less water.

LIMITED JUG





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LEACESS

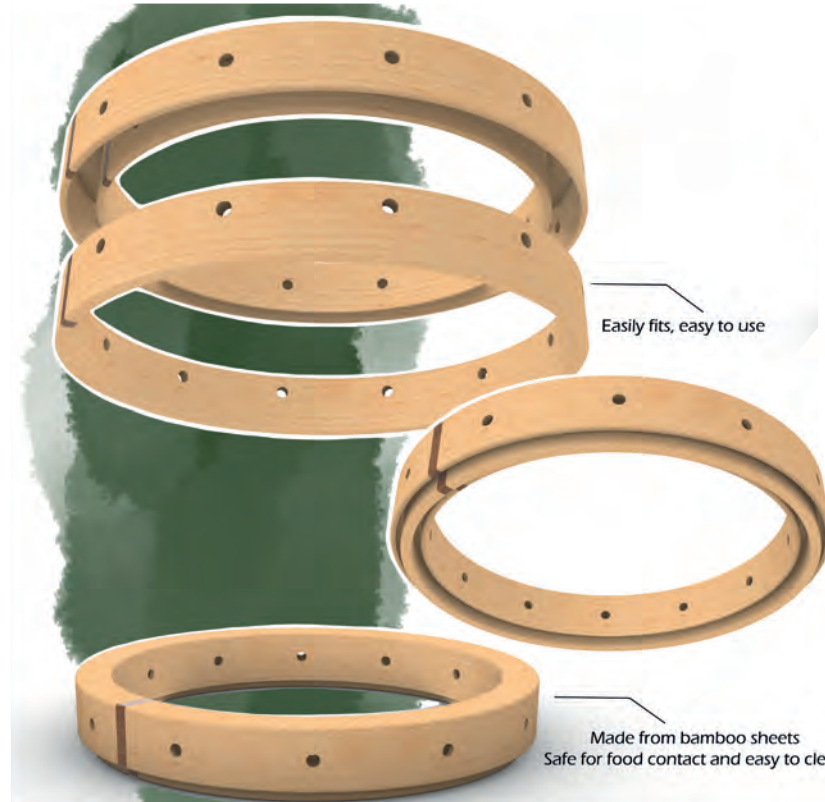
Leaccess, modern interpretation of the “Patravali” tradition.

Patravali is an Indian tradition to make plates out of leaves. It is slowly dying since sewing leaves without tearing them requires a lot of skills. With Leaccess everyone can keep this tradition alive. Not only using Leaccess does not require any kind of special skills, it also allows users to create their unique plates. Unlike patravali tradition which requires certain types of leaves, Leaccess can work with various types of leaves and makes this experience even more accessible. From start to finish, Leaccess promises an eco-friendly, healthy and a totally unique and personal experience.



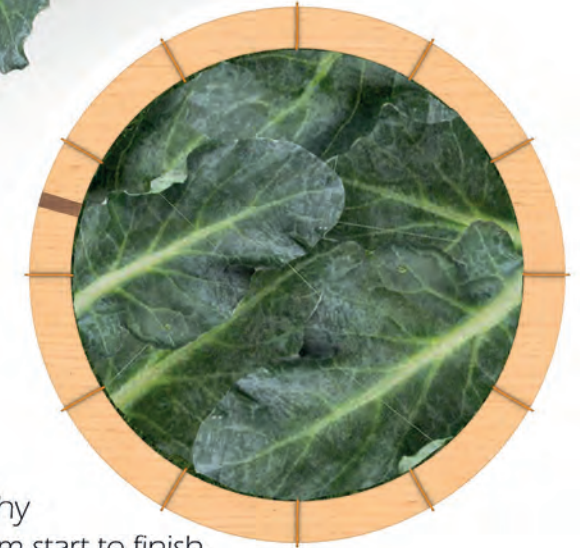
A spin off to an old tradition; Patravali

Not just professionals
everyone can keep this tradition alive now

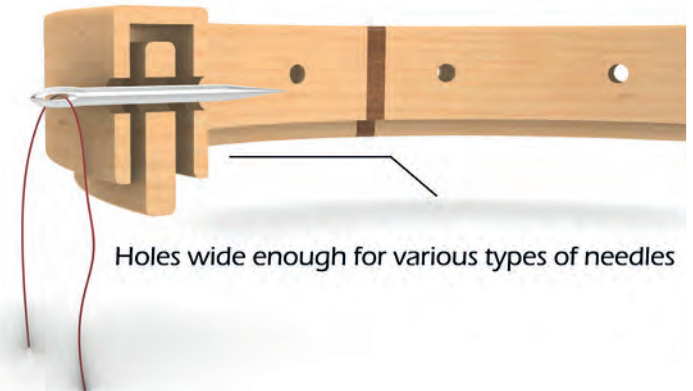


Easily fits, easy to use

Made from bamboo sheets
Safe for food contact and easy to clean



Eco-friendly, healthy
and a personal experience from start to finish



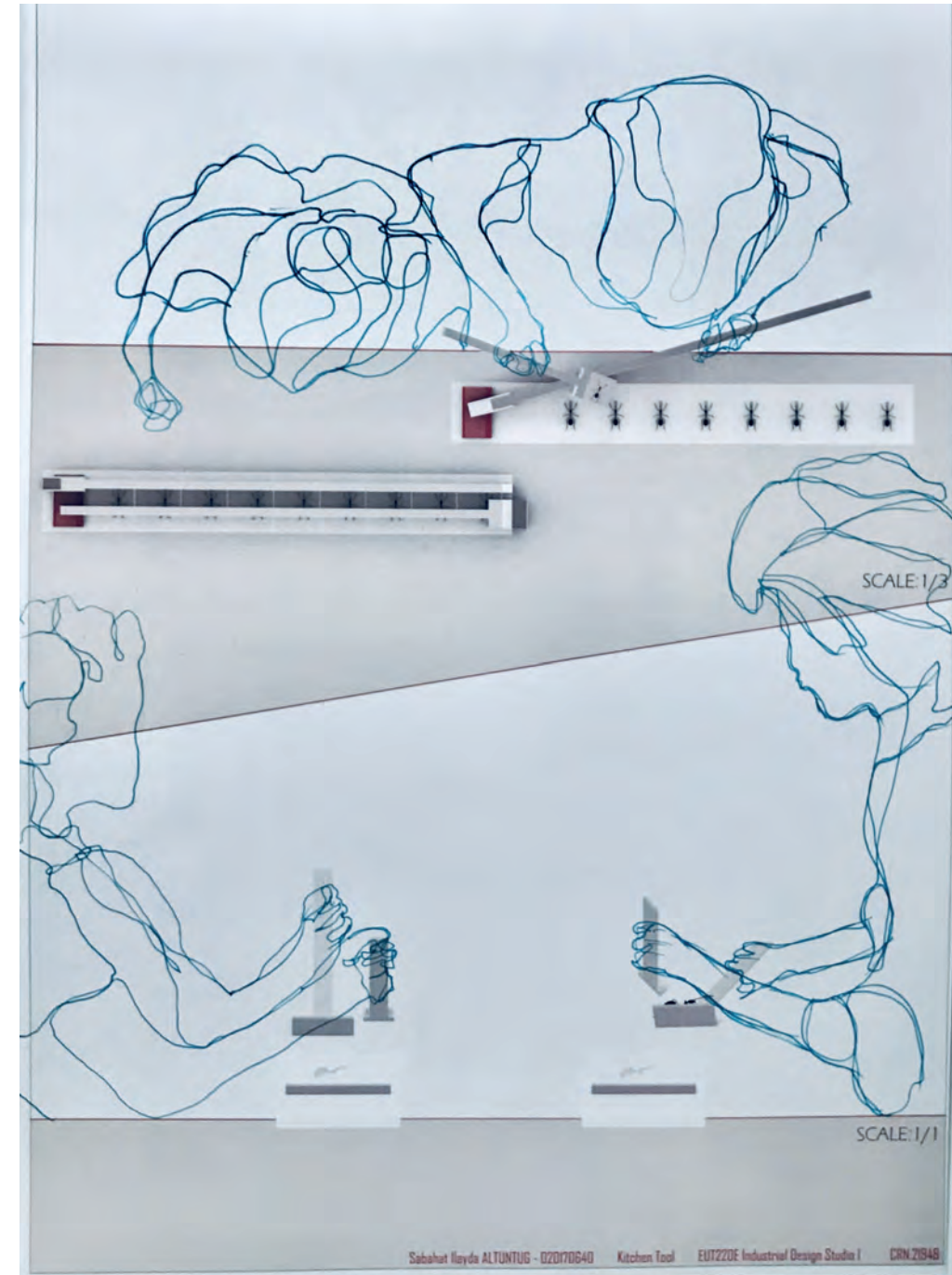
Holes wide enough for various types of needles

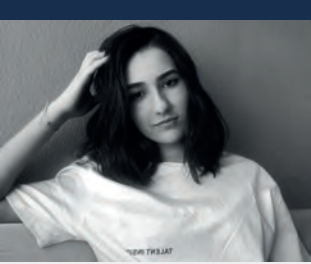


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THE ANT

The fact that fast and excessive consumption in today's conditions will end one day and the resources we have today will be exhausted. In this context, studies on alternative food searches and sustainability are gaining value day by day. As a result of the research, both the nutritional value and production of insects have an alternative contribution to global warming, and contrary to the current thoughts, it is likely to find its place in the future scenario. My prediction is that ants will become the red meat of the future. Just as red meat consumption has become a luxury now compared to the past, ants will take their place among the luxurious dishes of the future in line with consumption and demand, and products and habits that are specialized in this food will develop. Considering the luxury and culinary context, I designed a product family where ants can be exhibited, and in some actions, eating can be done with the help of specialized tools. The product family, which consists of 3 parts, 2 of them are eating tools where food can be eaten with actions such as holding, tilting, lifting, pouring and replacing, and a sub-part that we can perform these actions onto and also includes features such as containment, order formation and display. While making the design decisions based on empathy and action, I took into account that both the general and the user-specific feelings can be conveyed, so I use the transparency and purity feature of glass to elevate the product offered beside, the foreground of the length to give the perception of the single and precious, lined up, to create a change in the perception of value by increasing the height of the ground, to felt sensitive and special by using long tools, and finally, embarked on a quest for minimal forms, to draw attention to the complex structure of the ant and to state that the focus is on the ant.





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BALANCEAT

In the old times , table manners were arranged on the basis of etiquette "think about the others first, not yourself ".

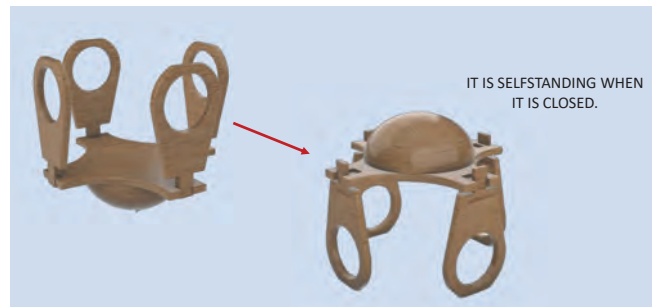
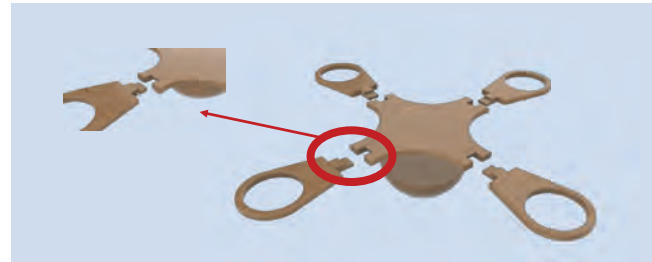
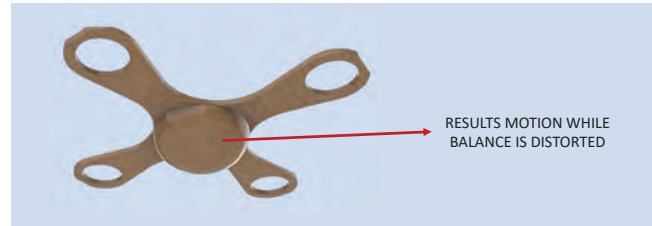
The tables were set up for the family to come together at dinner and it was very important . They were starting and ending at the same time.

With BALANCEAT

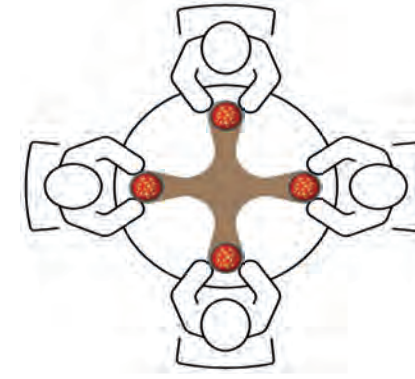
People will start empathizing while eating, they will also think about the others before them.

They will be able to tangibly observe how their consumption affects others.

BALANCEAT



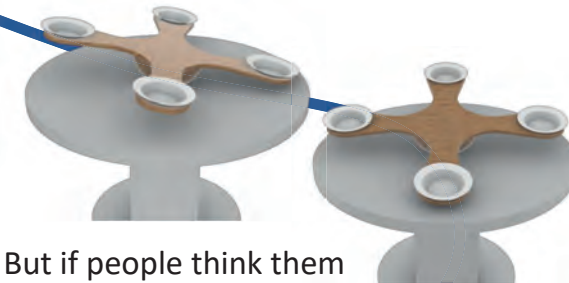
USER SCENARIO



...people should start and end their food at the same time and they should stabilize their speed to keep the balance.



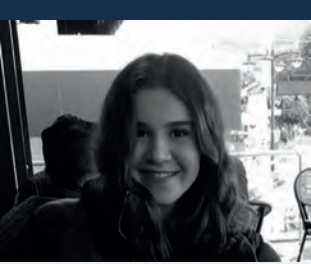
At first **BALANCEAT** is balanced on the table.



But if people think them first and eat fast the balance will be disturbed.



At the end it can be closed easily.



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EMPATHY FOR MEAL

Today, food culture for people is an action that is carried out as quickly as possible in all areas. Looking at the old centuries, food is a valuable and demanding business. Today, this situation has been replaced by a serialized and meaningless need. For example, in restaurants, the dishes are placed as if tossed on the plate. People cannot see how precious what they eat, they act as if they have the resources they can eat until they are so wordless. Thanks to their asymmetrical surface, these plates encourage people to eat more while serving and eating. The soup plate, which looks interesting at first glance, gives the message 'Be careful, if you are not obese, your food can be poured' when the soup starts to be put into the bowl. Although the plate bowl seems to take a large amount of soup, it is not possible to put too much corbain it. Again, the interesting looking dinner plate prevents it from putting a full meal on the existing dish. It allows food to be placed more carefully on the plate and prevents it from being placed more than necessary. In short, these plates remind us of how precious food is in our culture with its behavior towards food.

As scarcity increases, the value attached to food increases. People without scarcity think like they will live forever. As a cultural habit, putting food in the middle of the plates full of food and making a hill from eating unfortunately gives an invitation to famine. These plates teach consumers that they should be more careful and attentive when food is placed in their asymmetrical designs. It needs to be served and eaten without pouring. These plates, which are not difficult to use, increase our care for the food we will need most in the future.

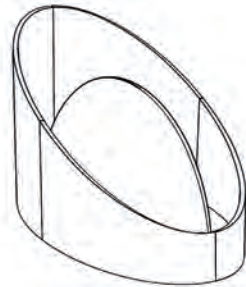
EMPATHY IN PLATES



PLATES REQUIRE TO BE MORE CAREFUL AND ATTENTIVE TO THE AXIS OF WHO WE ARE SERVING AND FLOORING. IT PROVIDES EATING EXPERIENCE WITH CAREFULLY TO NOT SPILL THE FOOD. IT MAKES THE FAST AND VALUABLE FOOD ADMINISTRATION EFFECTIVE AND CAREFUL.



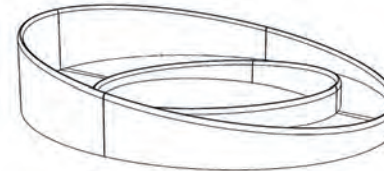
SOUP PLATE



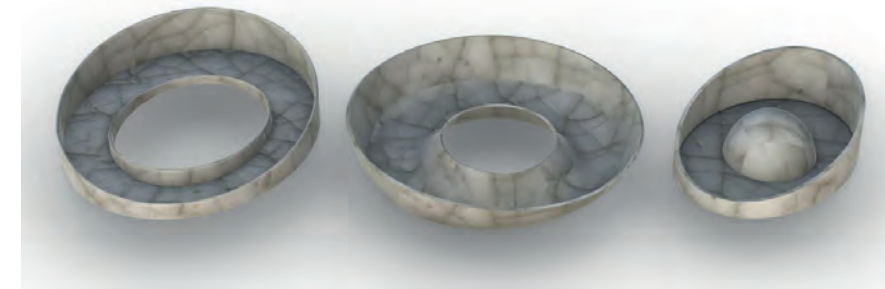
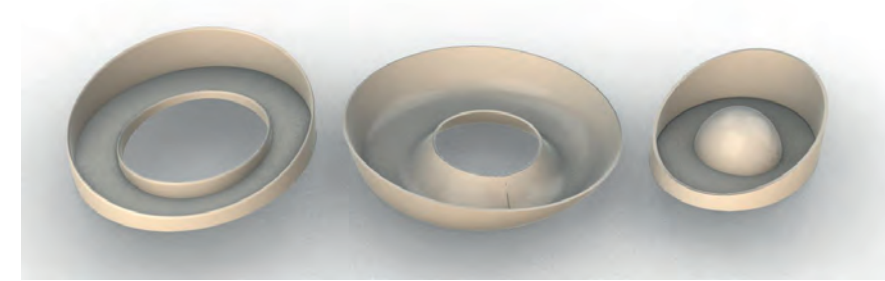
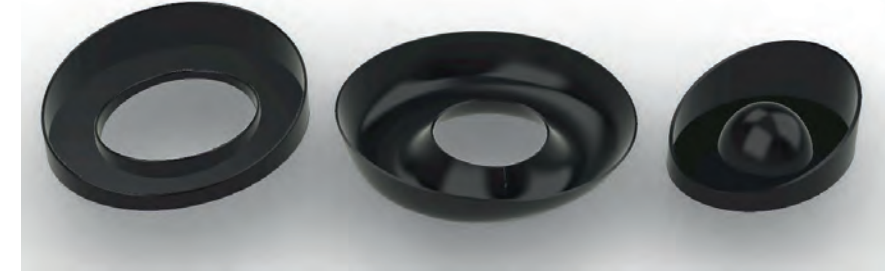
THE SOUP PLATE IS EFFECTIVE TO FILL THE SOUP WITH ITS ASYMMETRIC SURFACES AND NOT TO SPILL THE FLOOR AND TO KNOW THE VALUE OF THE DRINKED SOUP.



DISHING PLATE



DISHING PLATE PREVENTS THE FULL FOOD SERVICE EVENT OF NORMAL PLATES THANKS TO ASYMMETRIC SURFACES. IT IS ALSO SUITABLE FOR ORDERING PORTIONING, THAT IS THOUGH THAT THE FOOD EATING.



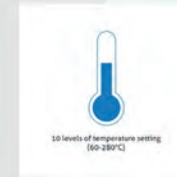


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COLLECTIVE COOKING & EATING EXPERIENCE

An experience for all to re-examine food processing stages such as prep, cook, serve and eat which gathers people together around the table and reunite

COLECTIVE COOKING & EATING EXPERIENCE



INDUCTION COOKING



TOUCH SENSITIVE
BUTTONS



ERGONOMIC
HANDLE



SUITABLE MATERIAL FOR
INDUCTION COOKING



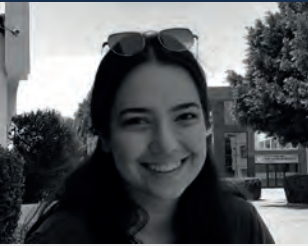


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TEXTURAL CULTERY

The relationship between the person using a product and the product is primarily established through visual communication and aesthetic perceptions. However, what is felt by touch is more important than the appearance of the product. Touching physical products increases trust in the product and enables us to establish a bond with the product. As the Turkish people, we are a community that loves to examine the products by hand, feel the texture, that is, experience the product with different perceptions. The fact that we touch each other more frequently in human relations than western cultures is an indicator of this. To feel the sense of touch even deeper in the cutlery set I designed, I covered not only the part that interacts with the hand but also the parts that interact with the mouth (especially with the tongue) with deep textures. The fact that each tissue consists of different volumes is a reflection of the crowded, cosmopolitan Istanbul society. The product I have designed under the multisensory design subheading in the extended perception contact will make us feel much more special than the flattened spoon, forks we are accustomed to using, and will strengthen the bond between us and the product. Every meal we eat with this product will become a special experience for us.





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TEXTURAL CULTERY

The designed products prevented me from being affected by the heat as much as possible. As a production method, lathe, Cnc machines and press forming can be easily formed.

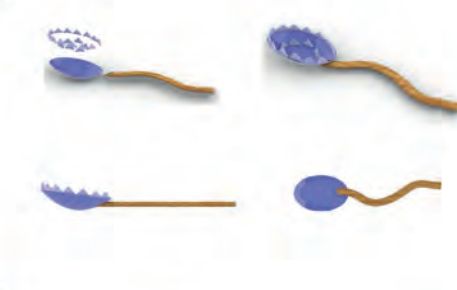
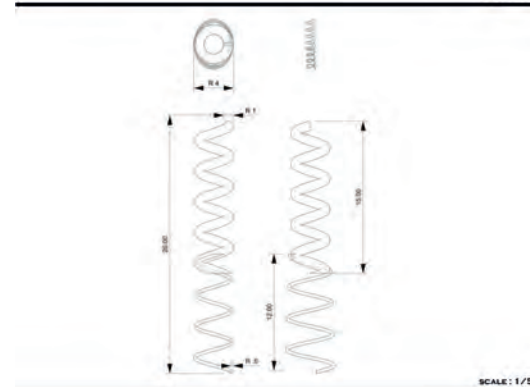
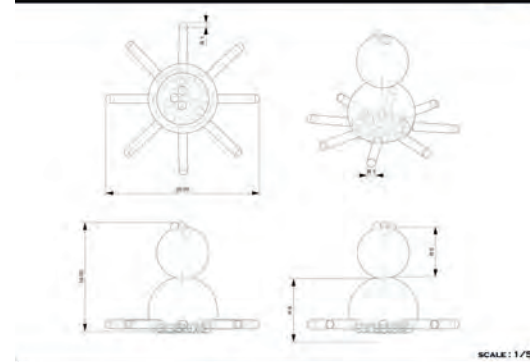
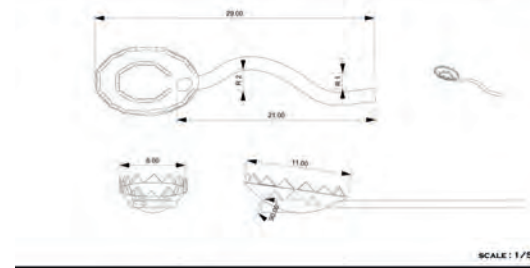
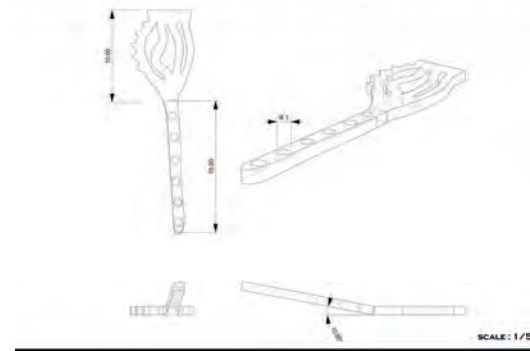
My crushing tool has bubbles at the top and bottom. This creates a feeling experience both when it is representative of the underlying form above and in our hands.

The spatula design describes the integration of a cutting action into the concept of classic spatula as it differs like a bird foot skeleton.

The whisk design came out of the concept of 'recreational work'. When the user sees the beater, it must be the actions of rotating, flipping, whisking in the thought and emotion it awakens.

In the pasta spoon design, I created a ring-shaped rhythm like 'Bofa fish's teeth' so that the food I want to hang on to hang on comfortably and the risk of falling decreases as much as possible.

TECHNICAL - EXPLODED - PERSPECTIVE AND ORTHOGRAPHIC VIEWS



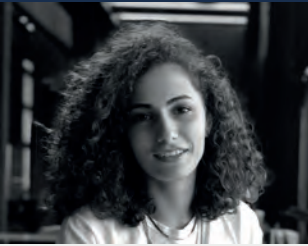
CONCEPT PRESENTATION

EMPATHY DEPENDS NOT ONLY ON BEING AN ACTION BETWEEN PEOPLE, BUT TO INTERACT WITH AND UNDERSTAND ALL KINDS OF CREATURES EXCEPT OUR ESSENCE. SOMETIMES WE OBSERVE FOR IT, SOMETIMES WE TRY TO MAKE SENSE THROUGH EXPERIENCE, SOMETIMES WE INTERACT DIRECTLY. WITH THE INFORMATION WE'VE GAINED, WE'LL HAVE GROWN-UPS AND SMALL SYLLAMENTS IN OUR LIVES. BEING INTERTWINED WITH LOCAL TEXTURES, CREATING NEW DESIGNS WITH THE INSPIRATIONS WE TAKE FROM NATURE, I.E. THE CONCEPT OF **'BIOMIMICRY'**, HAS MANY BENEFITS IN THE DESIGN PROCESS OF APPLYING TO CURRENT LIFE. ONE OF THEM IS THAT IT IS SUPPORTIVE IN THE DEVELOPMENT AND DEVELOPMENT OF IDEAS IN THE INSPIRATIONAL PROCESS; ANOTHER BENEFIT IS THAT THE PRODUCTS CREATED ARE MORE EFFICIENT.



I COMBINED THIS CONCEPT WITH A COOKING RITUAL, AND BEFORE IT EMERGED, I ASKED THE USER, 'WHAT DOES THIS DO?' AND THEN TURN THE ANSWER TO 'DIFFERENT AND FUN' AFTER USING AND EXPERIENCING.





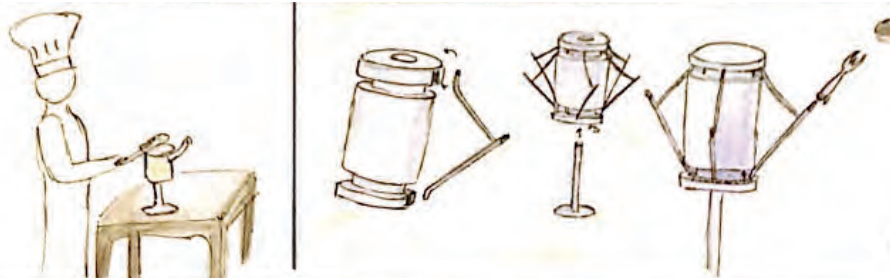
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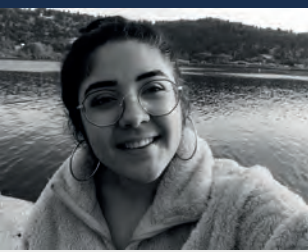
FOOD CAROUSEL

Nowadays, amputated people have more difficulties when compared to people who do not have any physical disabilities. They cannot eat with ease in their social life when they are in a restaurant or invited to a dinner. Due to having highly developed feet reflexes, they can eat with their feet rather than using their hands. This makes impossible for them to eat outside of their homes. Despite this being not their fault they cannot eat using their feet because they are afraid of people may look at them or be disgusted by them.

I would like to touch on this issue, giving amputated people a chance to eat freely outside of their homes like everyone else and to question the way of eating all together. For this reason, I designed a group of products and also planned a restaurant which serves food using only these products. These products which provides the opportunity to eat without using their hands will both give our disabled friends a sense of comfort and make everyone else understand what it is like to be in their shoes even for a couple of hours. Yet, the most important benefit is that they can eat outside freely and benefit from the same rights as everyone else, therefore do not see themselves as a different individual in the society.

FOOD CAROUSEL





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SCARCITY TABLE

A table installation, which includes tools that accompany food that decreases with scarcity, predicts us to gather around the table like these complementary tools.



SCARCITY TABLE



2019-2020 SPRING SEMESTER
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LABOUR BOWL

People have forgotten the value of the food and how much effort it requires in both production and preparation processes. Not being aware of the difficulty of obtaining food causes us to consume more than we need. Therefore, while participants eat from Labour Bowl, they will be forced because of the bowl's width and ropes; inviting modern people to slow down and focus on labour in food. They will have little difficulties to extend their meal times and realize that even a small amount of food at the bottom of the bowl can afford them. Besides, I designed the tools they used to refer to agriculture and cooking experience so that they remember these stages while eating.

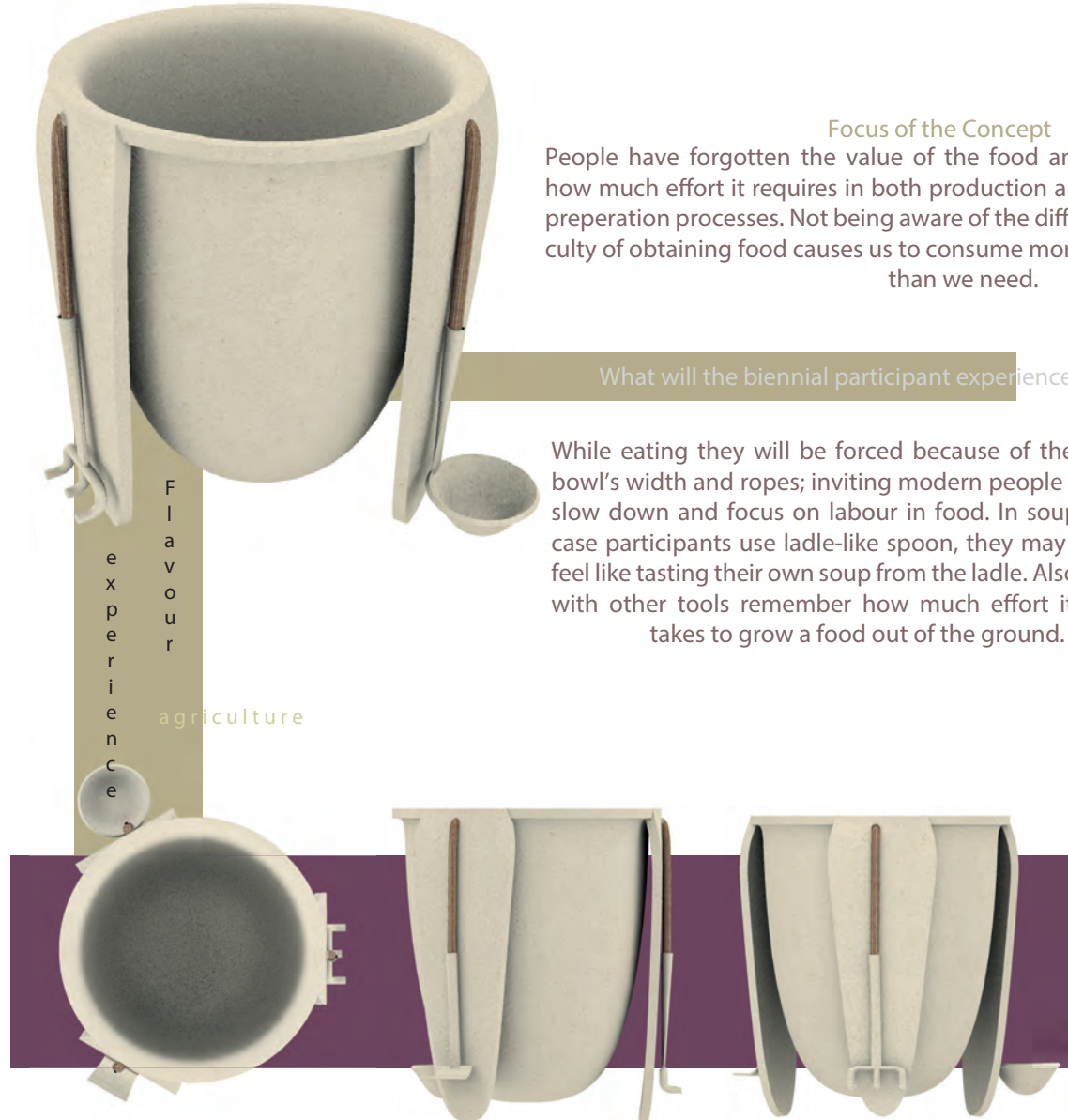
labour bowl

Focus of the Concept

People have forgotten the value of the food and how much effort it requires in both production and preparation processes. Not being aware of the difficulty of obtaining food causes us to consume more than we need.

What will the biennial participant experience?

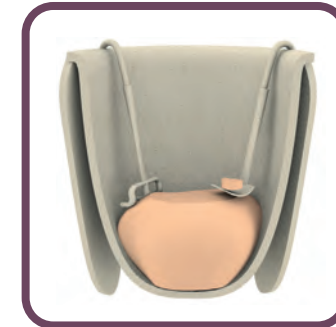
While eating they will be forced because of the bowl's width and ropes; inviting modern people to slow down and focus on labour in food. In soup case participants use ladle-like spoon, they may feel like tasting their own soup from the ladle. Also with other tools remember how much effort it takes to grow a food out of the ground.



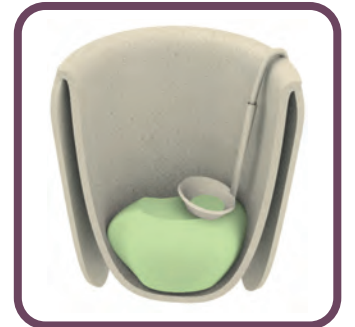
ready for experience



movable eating tools that can force you a little bit



dig and eat !



drink like a chef tasting his/her soup.



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BALANCE

Making the dining experience on the table more enjoyable and to improving the relationship of the people at the table.

BALANCE

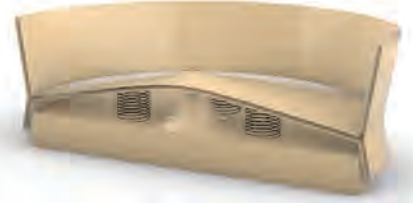
Balance is a swinging eating unit which activates with the changing balance with the food on it



"Enjoy your meal"



The bowl in balance at the first, after it starts to move and creates dynamic system in the table.





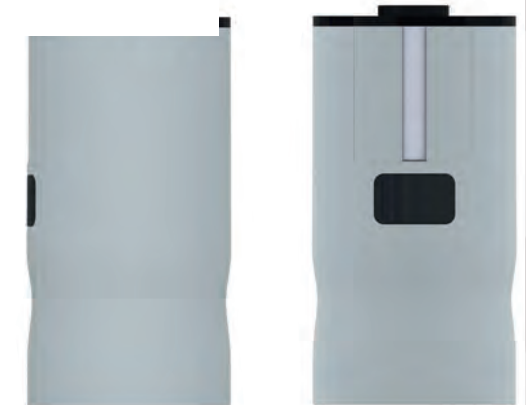
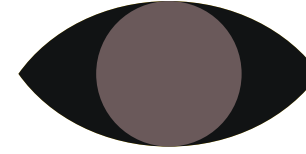
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FOOD THERMOS

With the pace of life getting faster, time spent on eating has become something to cut back on. People who prefer fast food are increasing day by day, and the fast food industry is continuously growing. People abandoned the tradition of coming together to eat.

Eating has become a bland, solitary activity; a person eating food which they did not make, as fast as possible. i takes the situation to the extreme. What if people did not stop what they are doing to eat to save time?

It is a food thermos, allowing meals to be consumed on the go. Instant food tubes that contain three meals are put into it. When the button is pushed, a meal's worth of powder is transferred into the thermos, then water is poured into it. The meal is ready to be consumed after shaking. Each meal is consumed this way, making people as isolated as possible.





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